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Slovenes EF7
Yugoslavia EF1
Albania EG1 ●
Rumania ED1
Bulgaria EE1

/For additional miscellaneous bits of information on the use of brick, stone, tiles and masonry in building construction, see scattered references in 17: Thurnher, EF6 Serbs file, category 116./

285 them, bring them to market along with embroidery. These include not only spinning baskets and hand-carrying baskets, but also large osier panniers used in transport—a man can carry one on his back, a horse, two. I believe that the panniers are made by men.

326 Other containers include copperwork and pottery. The coppersmiths in each town hammer out sheets of metal into round trays, which can be used for baking cheese dishes, pastry, etc., or for tea and coffee service. They also make kettles, water jugs, and washbasins. All of these things are purchased by the mountaineers, who now and then acquire a European chamber-pot to use as soup tureen, and a set of glass tumblers.

● 323 Three kinds of pottery find their way into the mountaineer's household. In the Catholic tribes, if not elsewhere, the women still make an Iron Age vessel, of simple profile, with handles, without slip, and decorated by incisions. It is hand-modeled, and fired in such a way as to give it a black surface. In the towns, professional male potters make a porous ware on the wheel. This is used for carrying and storing water. Regular modern glazed pottery is imported from Italy, and subsequently sold in the bazaars.

251 Food preservation and storage techniques vary between Catholics and Moslems, owing to their differences in diet. The Catholics preserve much pork by salting and smoking. The men of each household will butcher as many fat pigs as the family needs or can spare, in the fall. They cut the belly fat into flitches and hang it over the fire. An especial delicacy is the *peshk*, or "fish," a long strip of lean back-bacon, smoke-cured, which they cut in slices and fry. Besides these whole pork pieces, they make sausages and cure them in the same [262] way. The Moslems as a rule eat only fresh meat and live on mutton, whereas Catholics eat both mutton and pork.

Both store their cereals and legumes in tubs and bags in the house, and keep maize in special outdoor corncribs, elevated to protect them from rats. Very often a fierce dog will be seen and heard, chained under the crib.

234 Both make butter from their cows' milk, and cheese from that of sheep and goats, although the use of the latter is much more common

000 among the Moslems. Catholics, in country fit